

Sciences. In the interim, the ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a surface-finishing agent as defined in §170.3(o)(30) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 8999, Mar. 6, 1985]

§ 184.1985 Aminopeptidase enzyme preparation derived from *Lactococcus lactis*.

(a) Aminopeptidase enzyme preparation is derived from the nonpathogenic and nontoxicogenic bacterium *Lactococcus lactis* (previously named *Streptococcus lactis*). The preparation contains the enzyme aminopeptidase (CAS Reg. No. 9031-94-1; EC 3.4.11.1) and other peptidases that hydrolyze milk proteins. The preparation is produced by pure culture fermentation.

(b) The ingredient meets the specifications for enzyme preparations in the Food Chemicals Codex, 3d ed. (1981), pp. 107-110, which are incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Division of Petition Control (HFS-215), Center for Food Safety and Applied Nutrition, Food and Drug Administration, 1110 Vermont Ave. NW., suite 1200, Washington, DC, or at the Office of the Federal Register, 800 North Capitol St. NW., suite 700, Washington, DC.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized

as safe as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as an enzyme, as defined in §170.3(o)(9) of this chapter, as an optional ingredient for flavor development in the manufacture of cheddar cheese, in accordance with §133.113 of this chapter, and in the preparation of protein hydrolysates.

(2) The ingredient is used at levels not to exceed current good manufacturing practice.

[60 FR 54193, Oct. 20, 1995]

PART 186—INDIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE

Subpart A—General Provisions

Sec.

186.1 Substances added indirectly to human food affirmed as generally recognized as safe (GRAS).

Subpart B—Listing of Specific Substances Affirmed as GRAS

186.1093	Sulfamic acid.
186.1256	Clay (kaolin).
186.1275	Dextrans.
186.1300	Ferric oxide.
186.1316	Formic acid.
186.1374	Iron oxides.
186.1551	Hydrogenated fish oil.
186.1555	Japan wax.
186.1557	Tall oil.
186.1673	Pulp.
186.1750	Sodium chlorite.
186.1756	Sodium formate.
186.1770	Sodium oleate.
186.1771	Sodium palmitate.
186.1797	Sodium sulfate.
186.1839	Sorbose.

AUTHORITY: 21 U.S.C. 321, 342, 348, 371.

SOURCE: 42 FR 14658, Mar. 15, 1977, unless otherwise noted.

Subpart A—General Provisions

§ 186.1 Substances added indirectly to human food affirmed as generally recognized as safe (GRAS).

(a) The indirect human food ingredients listed in this part have been reviewed by the Food and Drug Administration and determined to be generally